

Amendments to the Claims:

1. (Currently amended) A method of producing a hydrolyzed lecithin product, comprising hydrolyzed phospholipids, monoglycerides, and diglycerides, the method comprising
 - (a) contacting a lecithin material, comprising a phospholipid component and a triglyceride component, in an aqueous or organic solvent medium, with a first enzyme, said enzyme being a phospholipase or lipase effective to hydrolyze said phospholipid; and
 - (b) subsequently contacting the product of step (a) with a second enzyme, different from said first enzyme, said second enzyme being a lipase effective to hydrolyze said triglyceride[[:]]
~~under reaction conditions effective to inhibit esterification of said hydrolyzed phospholipid with released fatty acids.~~
2. (Original) The method of claim 1, wherein said phospholipid component makes up at least 50% of said lecithin material.
3. (Original) The method of claim 2, wherein said phospholipid component makes up at least 60% of said lecithin material.
4. (Currently amended) The method of claim 1, wherein said first enzyme is phospholipase A1 and/or A2.
5. (Original) The method of claim 4, wherein said phospholipase is phospholipase A2.
6. (Currently amended) The method of claim 1, wherein said second enzyme is effective to selectively hydrolyze said triglyceride ~~under said reaction conditions.~~
7. (Original) The method of claim 1, wherein said solvent medium is an aqueous medium.
8. (Original) The method of claim 1, wherein said solvent medium comprises an organic solvent.
9. (Original) The method of claim 8, wherein said organic solvent is a hydrocarbon solvent.
10. (Original) The method of claim 9, wherein said solvent is hexane.

11. (Original) The method of claim 1, wherein said lecithin material is a retentate from a vegetable oil membrane degumming process.
12. (Original) The method of claim 1, wherein steps (a) and (b) are carried out in the presence of a membrane effective to separate said hydrolyzed phospholipids, monoglycerides, and diglycerides from released fatty acids.
13. (Original) The method of claim 8, wherein steps (a) and (b) are carried out in the presence of a membrane effective to separate said hydrolyzed phospholipids, monoglycerides, and diglycerides from released fatty acids.
14. (Original) The method of claim 1, wherein said first enzyme is phospholipase D.
15. (Original) The method of claim 14, further comprising, prior to said contacting step (b), reacting the product of step (a) with phospholipase A1 and/or A2.
16. (Original) The method of claim 1, wherein said hydrolyzed lecithin product comprises at least 56% acetone insoluble materials and has an acid value of less than 45 mg KOH/gram.
17. (Original) The method of claim 17, wherein said hydrolyzed lecithin product comprises at least 60% acetone insoluble materials.
18. (Currently amended) A method of producing a hydrolyzed lecithin product, comprising hydrolyzed phospholipids, monoglycerides, and diglycerides, the method comprising contacting a lecithin material, comprising a phospholipid component and a triglyceride component, in an aprotic organic solvent, with first and second enzymes, wherein said first enzyme is a phospholipase or lipase effective to hydrolyze said phospholipid, and said second enzyme, different from said first enzyme, is a lipase effective to hydrolyze said triglyceride[[,]]
~~under conditions effective to inhibit esterification of said hydrolyzed phospholipid with released fatty acids.~~
19. (Original) The method of claim 18, wherein said lecithin material is contacted with said first and second enzymes simultaneously.

20. (Original) The method of claim 18, wherein said phospholipid component makes up at least 50% of said lecithin material.
21. (Original) The method of claim 20, wherein said phospholipid component makes up at least 60% of said lecithin material.
22. (Original) The method of claim 18, wherein said first enzyme is phospholipase A1 and/or A2.
23. (Currently amended) The method of claim 22 ~~23~~, wherein said phospholipase is phospholipase A2.
24. (Currently amended) The method of claim 18, wherein said second enzyme is effective to selectively hydrolyze said triglyceride ~~under said reaction conditions~~.
25. (Original) The method of claim 18, wherein said lecithin material is a retentate from a vegetable oil membrane degumming process.
26. (Original) The method of claim 18, wherein said contacting is carried out in the presence of a membrane effective to separate said hydrolyzed phospholipids, monoglycerides, and diglycerides from released fatty acids.
27. (Original) The method of claim 18, wherein said hydrolyzed lecithin product comprises at least 56% acetone insoluble materials and has an acid value of less than 45 mg KOH/gram.
28. (Original) The method of claim 27, wherein said hydrolyzed lecithin product comprises at least 60% acetone insoluble materials.
29. (Currently amended) A method of producing a hydrolyzed lecithin product, comprising phospholipids, monoglycerides, and diglycerides, the method comprising:
contacting a lecithin material, comprising a phospholipid component and a triglyceride component, in an aqueous or organic solvent medium, and in the absence of a phospholipase, with a lipase effective to selectively hydrolyze said triglyceride ~~under the conditions of said~~

contacting.

30. (Original) The method of claim 29, wherein said solvent medium is an organic solvent medium.

31. (Original) The method of claim 30, wherein said lecithin material is a retentate from a vegetable oil membrane degumming process.

32. (Currently amended) The ~~methof~~ method of claim 29, wherein said phospholipid component makes up at least 50% of said lecithin material.

33. (Original) The method of claim 32, wherein said phospholipid component makes up at least 60% of said lecithin material.

34. (Original) The method of claim 29, wherein said contacting is carried out in the presence of a membrane effective to separate said phospholipids, monoglycerides, and diglycerides from released fatty acids.

35. (Original) The method of claim 29, wherein said hydrolyzed lecithin product comprises at least 56% acetone insoluble materials and has an acid value of less than 45 mg KOH/gram.

36. (Original) The method of claim 35, wherein said hydrolyzed lecithin product comprises at least 60% acetone insoluble materials.

37-49. (Cancelled)